



Raffles Town Club
2020-2021
Solemnisation Packages



CHINESE SET MENU

\$688.00++ per table / Min 5 tables
(7-course. Available Daily)

INTERNATIONAL BUFFET MENU

\$68.80++ per person / Min 30 persons
(Available Daily)

HIGH TEA RECEPTION

\$58.80++ per person / Min 30 persons
(Available Daily)



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General notes for all Solemnisation packages:

- ◆ The F&B premises are not Halal Certified. Menu with no pork and no lard is available.
- ◆ House wines are available at special rate, ranging from \$38.00++ to \$48.00++ per bottle.
- ◆ All prices quoted are in Singapore Dollars and subject to 10% service charge and prevailing government taxes unless otherwise stated.
- ◆ Prices and perks are subject to change and the Club reserves the rights to amend and / or withdraw any of the package offers without prior notice.
- ◆ There will be prevailing surcharge* if the minimum requirement is not met.

**Terms and conditions apply*

Mode of payment:

First Deposit:

A 20% non-refundable and non-transferable deposit is required upon signing of confirmation letter.

Second Deposit:

A 30% non-refundable and non-transferable deposit is required 2 months prior to event's date.

A pre-authorisation form of the balance full payment is required upon check in via credit card.

The balance of the amount due to the Club shall be paid by cash or credit card immediately upon check out.

Making of a Dream Wedding

- ◆ Design your own sumptuous 7-course Chinese Banquet / High Tea / International Buffet from our Banquet Menu listed below.
- ◆ Free flow of assorted soft drinks (excluding juices) and Coffee & Tea (Buffet Menu) / Oriental Tea (Chinese Sit Down) during pre-event cocktail reception and banquet.
- ◆ Corkage fee of \$30.00++ for each bottle of wine / champagne / sealed and duty-paid hard liquor (Exclude Beer).
- ◆ A choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance (Excluding printing of inserts).
- ◆ Elegant floral decorations and centerpieces to accentuate every table including Solemnisation table.
- ◆ Complimentary seat covers for all chairs (sash tie-backs for VIP table).
- ◆ Complimentary parking coupons for up to 20% of your guaranteed attendance (Availability of the parking lots are based on first-come-first-served basis).
- ◆ Complimentary 01 bottle of House Wine per confirmed table of 10 pax.
- ◆ Enjoy 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace.

Special Meal Requirements:

- ◆ Should Halal Certified Muslim Food is required, additional food charges of **\$98.80++** per person will be imposed (Minimum 3 persons is required).
- ◆ Additional **\$65.00++** of transportation will be imposed if less than 6 persons.

Chinese Set Menu

APPETISER

Roasted Duck, Spring Roll, Baby Octopus, Crab Meat Egg Omelette, Chilled Prawn Salad
烧鸭, 春卷, 八爪鱼, 蟹肉桂花蛋, 沙拉虾

SOUP (Please select One item)

- ☐ Braised Crab Meat with Shredded Chicken and Mushroom 蟹肉花菇鸡丝汤
- ☐ Herbal Chicken Soup with Chinese Mushroom and Bamboo Pith 滋补药膳炖花菇竹笙鸡汤

FISH (Please select One item)

- ☐ Steamed Seabass with Superior Soya Sauce 港式蒸金目鲈
- ☐ Deep-fried Soon Hock (Marble Goby) with Superior Soya Sauce 港式油浸笋壳

POULTRY (Please select One item)

- ☐ Roasted Crispy Chicken with Prawn Crackers 烧脆皮鸡
- ☐ Roasted Nam Yee Chicken 南乳烧鸡

VEGETABLE (Please select One item)

- ☐ Braised Gluten with Seasonal Greens 豆筋扒时蔬
- ☐ Stir-fried Vegetables with Bamboo Pith and Crab Meat 竹笙蟹肉扒时蔬

STARCH (Please select One item)

- ☐ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 飘香荷叶饭
- ☐ Braised Ee Fu Noodles with Mushrooms and Chives 伊府面焖草菇韭皇

DESSERT (Please select One item)

- ☐ Chilled Sea Coconut and Longan 海底椰龙眼
- ☐ Cream of Red Bean Paste with Lotus Seeds 团圆莲子红豆沙

International Buffet Menu

BEGINNING SELECTION (Please Select Two Items)

- ☐ Poached Chicken Breast with Peanut Butter Sauce
- ☐ Smoked Duck Breast with Rock Melon
- ☐ Smoked Duck Breast with Orange and Sugar Snaps
- ☐ Smoked Salmon with Condiments
- ☐ Smoked Salmon with Avocado Salad and Tobiko
- ☐ Poached Prawn on Ice with Condiments
- ☐ Pesto-marinated Seafood with Bean
- ☐ Spicy Tang Hoon with Dried Shrimp

SALAD SELECTION (Please select Three Items)

- ☐ Gado Gado
- ☐ Fruit Rojak
- ☐ Greek Salad
- ☐ Tahu Goreng with Condiments
- ☐ Charred Trio of Mushroom with Balsamic Reduction
- ☐ Romaine Lettuce with Caesar Dressing and Parmesan Cheese
- ☐ Sliced Roman Tomatoes, Mozzarella Ball and Antipasto Salad
- ☐ Marinated Vegetable Salad, Feta Cheese and Pine Nuts
- ☐ Marinated Beetroot Salad with Orange
- ☐ Fried Eggplant with Hot Bean Sauce

SOUP (Please Select One Item)

- ☐ Cream of Wild Mushroom*
- ☐ Seafood Chowder*
- ☐ Cream of Pumpkin*
- ☐ Szechuan Hot and Sour Soup
- ☐ Soto Ayam with Condiments

*Served with Fresh Baked Soft Bread and Butter



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HOT SELECTION

a. MEAT (Please select Two items)

- ☐ Pan-seared Chicken Breast with Cilantro and Mango Salsa
- ☐ Marinated Lemongrass Chicken with Thai Chilli Sauce
- ☐ Wok-fried Kung Pao Chicken with Cashew Nuts
- ☐ Chicken Curry and Potatoes
- ☐ Poached Hainanese Chicken with Condiments
- ☐ Tandoori Chicken with Lemon and Cucumber Raita
- ☐ Mutton Madras Potatoes
- ☐ Mutton Rendang with Grated Coconut
- ☐ Hainanese Mutton Stew
- ☐ Wok-fried Ginger Sliced Beef with Spring Onion
- ☐ Wok-fried Black Pepper Beef with Sugar Peas
- ☐ Coconut Grated Beef Rendang

b. SEAFOOD (Please select Two items)

- ☐ Deep-fried Red Snapper Fillet with Sweet and Sour Sauce
- ☐ Fried Red Snapper with Green Mango and Thai Chilli Sauce
- ☐ Pan-seared Fish Fillet with Lemon Butter Sauce
- ☐ Pan-seared Fish Fillet with Dill Cream Sauce
- ☐ Fish Curry with Lady Finger and Eggplant
- ☐ Red Snapper Fillet with Spicy Nyonya Sauce
- ☐ Nyonya Style Spicy Pineapple Prawns
- ☐ Fried Prawns with Egg Chilli Gravy
- ☐ Black Pepper Prawns
- ☐ Spicy Masala Prawns
- ☐ Cereal Prawns with Chilli Padi and Curry Leaves

c. VEGETABLE (Please select One item)

- ☐ Sautéed Seasonal Vegetables and Mushrooms with Oyster Sauce
- ☐ “Lor Han Chye” Vegetarian
- ☐ “Malay” Sayur Lodeh
- ☐ Vegetable Ratatouille

MAIN SELECTION (Please Select Two Items)

- ☐ Stir-fried Hong-Kong Style Noodles with Seafood
- ☐ Braised “Ee Fu” Noodles with Yellow Chives and Straw Mushrooms
- ☐ Wok-fried “Sin Chow” Rice Noodles
- ☐ Spaghetti Aglio Olio with Parmesan Cheese
- ☐ Pilaf Rice with Cashew Nuts and Raisins
- ☐ Steamed Lemongrass Turmeric Rice
- ☐ Pineapple Fried Rice with Chicken Floss
- ☐ Baked Tomato Rice with Green Peas
- ☐ Fragrant Fried Rice with Egg and Mixed Vegetable / Seafood / Diced Chicken and Vegetables
- ☐ Oven-baked Gratin Cheese Potatoes
- ☐ Mashed Potato with Diced Spring Onion
- ☐ Potato Lyonnaise with Herb



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DESSERT TEMPTATION (Please select Four items)

- ☐ Assorted French Pastries (4 Types, Chef's Choice)
- ☐ Chilled Mango Pudding
- ☐ Chilled Almond Beancurd and Longan
- ☐ Chilled Sea Coconut and Longan
- ☐ Assorted Swiss Roll
- ☐ RTC Bread Butter Pudding with Vanilla Sauce
- ☐ Exotic Fruit Tart
- ☐ Chocolaté Éclair
- ☐ Apple Crumble
- ☐ Strawberry Cheesecake
- ☐ Tiramisu Cake
- ☐ Pandan Kaya Cake
- ☐ Chocolate Muffin
- ☐ Hot Cheng T'ng
- ☐ Bubur Terigu
- ☐ Bubur Pulut Hitam with Coconut Milk
- ☐ Assorted Seasonal Fruit Platter



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High Tea Reception Menu

BEGINNING SELECTION (Please Select Three Items)

- ☐ Assorted Open Face Sandwich
- ☐ Croissant with Crab Stick Mayonnaise
- ☐ Prawn Cocktail Salad
- ☐ Waldorf Raisin Salad
- ☐ Potato and Smoked Salmon Salad
- ☐ Greek Salad
- ☐ Smoked Chicken Breast and Green Mango Salad
- ☐ Smoked Duck Breast with Orange Salsa
- ☐ Mix Mesclun Salad, Tomato Cherry and Dressing

DIM SUM (Please select Four Items)

- ☐ Steamed Superior Prawn Dumpling
- ☐ Steamed Chicken Siew Mai
- ☐ Steamed Truffle Mushroom Pau
- ☐ Steamed Lotus Pau
- ☐ Steamed Red Bean Pau
- ☐ Steamed Chives Dumpling
- ☐ Steamed "Japanese" Chong Fun
- ☐ Steamed "Teochew" Glutinous Rice Dumpling
- ☐ Steamed Chwee Kueh with Salted Radish
- ☐ Steamed Soon Kueh with Sweet Sauce
- ☐ Steamed Chee Cheong Fun with Condiments
- ☐ Steamed Char Siew Pau (Pork)



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SAVOURY HOT SNACKS (Please Select Four Items)

- ☐ Crispy Popcorn Chicken
- ☐ Crispy Seafood Beancurd Roll with Thai Chilli Sauce
- ☐ Crispy Vegetable Spring Roll
- ☐ Spicy Chicken Mid-Joint Wing
- ☐ Breaded Fish Finger with Tartar Sauce
- ☐ Breaded Butterfly Prawn with Tartar Sauce
- ☐ Breaded Potato-Cheese with Tomato Dip
- ☐ Baked Mini Mushroom Pie
- ☐ Baked Mini Chicken Pie
- ☐ Baked Turkey Bacon Quiche
- ☐ Baked Vegetable Curry Puff
- ☐ Baked Chicken Sausage Roll
- ☐ Vegetarian Samosa with Mint Sauce
- ☐ Fish/Chicken Nugget with Tartar Sauce

MAIN SELECTION (Please Select One Item)

- ☐ Stir-fry Hong-Kong Style Noodle with Seafood
- ☐ Indian Style Seafood Mee Goreng
- ☐ Fried Vegetarian Beehoon with Mock Ham
- ☐ Sambal Ikan Bilis Fried Rice
- ☐ "Yang Chow" Fried Rice
- ☐ Oven-baked Cheese Pasta with Mushroom



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- ☐ Chilled Almond Beancurd and Longan
- ☐ Chilled Sea Coconut and Longan
- ☐ Assorted Swiss Roll
- ☐ “RTC” Bread Butter Pudding with Vanilla Sauce
- ☐ Exotic Fruit Tart
- ☐ Chocolate Éclair
- ☐ Apple Crumble
- ☐ Strawberry Cheesecake
- ☐ Tiramisu Cake
- ☐ Pandan Kaya Cake
- ☐ Chocolate Muffin
- ☐ Hot Cheng T'ng
- ☐ Bubur Terigu
- ☐ Bubur Pulut Hitam with Coconut Milk
- ☐ Assorted Seasonal Fruit Platter